

Strawberry Shortcake



Recipe courtesy of Paula Deen

Level: Easy

Total: 20 min

Prep: 5 min

Inactive: 10 min

Cook: 5 min

Yield: 10 to 12 servings



Ingredients:

1 large angel food cake

For the custard:

1 (8-ounce) package cream cheese, softened

1 (14-ounce) can sweetened condensed milk

1 (12-ounce) container frozen whipped topping, thawed

For the glaze:

1 cup sugar

3 tablespoons cornstarch

3 tablespoons strawberry gelatin (recommended: Jell-O)

1 cup water

2 cups fresh strawberries, cut in 1/2 (if berries are extra large, they can be cut into quarters)

Whole fresh strawberries and mint leaves, for garnish

Directions:

1 For the glaze:

2 Slice cake, using a serrated knife, horizontally into 3 equal layers.

3 For the custard:

4 Mix together cream cheese, condensed milk, and whipped topping in a bowl; set aside.

5 For the glaze:

6 In a medium saucepan, stir together sugar, cornstarch, and gelatin; add water. Cook stirring over medium heat until thick. Remove from heat and allow to cool completely. Fold in strawberries.

7 For assembly:

8 Place 1 layer of cake in a large clear bowl. Top with a layer of glaze, followed by a layer of custard mixture. Repeat layering in this order for remaining cake, glaze and custard. Top cake with 3 whole fresh strawberries and fresh mint leaves.

Recipe courtesy Paula Deen, 2007